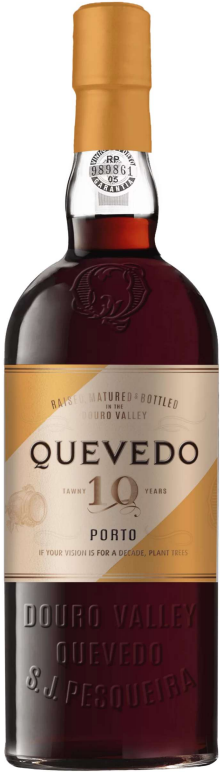


## 10 YEAR OLD TAWNY PORT

This Tawny Port was crafted by blending a selection of our cellar's best aged Ports averaging 10 years. These Ports aged in old neutral wood casks, each with its own personality. The result: A smooth, rich, complex, multi-layered and very balanced 10-Year-old Tawny.



### TASTING NOTES

#### COLOUR

Garnet core with brick edge

#### AROMA

This Tawny is quite complex combining a fresh and young character of dried red fruits while developing the aged Port aromas like plums, raisins, fresh hazelnuts and almonds.

#### PALATE

Nice spicy entry on the palate followed by a touch of red fruits. The mid palate is filled with dried fruits while the finish complements its complexity by adding layers of spices and caramel. The balance between acidity, sugar, and alcohol is perfect leaving a drier feeling that is most welcome.

### PRESS COMMENTS & ACCOLADES

#### TAWNY 10 YEAR OLD

90/100

*Wine Advocate*

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Touriga Franca (43%), Tinta Barroca (34%), Tinta Roriz (19%), Touriga Nacional (4%)

#### SPECIFICATIONS

Alcohol - 19,5% Total Acidity - 4,1 (g/l) pH - 3,44 Residual Sugar - 95 (g/l)

#### WINEMAKING DETAILS

##### Viticulture:

Hand-harvested, sustainable and dry farmed grapes.

##### Fermentation:

Grapes were completely destemmed and fermented slowly with temperature control up to 28°C degrees. Fermented in stainless steel vats.

##### Aging:

Aged and matured in stainless steel and in seasoned French oak/ chestnut barrels. This Tawny was blended with other vintages, making an average of 10 years aging time. Gently filtered before bottling.

##### Winemaker:

Cláudia Quevedo

#### FOOD PAIRING

Dried fruits mix, candied fruits chocolate bar